

Seafood Skewers with Colorful Summer Salad

25–35 Min

Ingredients 2 Portions

= Kotányi Produkte

6 pc.	Shrimps, medium size (without head, with shell)
4 pc.	Scallop meat
2 pc.	Mango
2 pc.	Shallots
2	Wooden skewers

For the salad

150 g	Cherry tomatoes, yellow
150 g	Cherry tomatoes, red
4 tbsp.	Cornflakes
4 tbsp.	Blueberries
150 g	Baby spinach
2 tbsp.	Nuts (almonds)

For the dressing

250 ml	Pineapple juice
1 tbsp.	Mustard, sweet
2 tbsp.	Balsamic vinegar, white
3 tbsp.	Olive oil
1 tbsp.	Curry Powder
1 tbsp.	Cayenne Pepper, Ground
1 pinch	Sea Salt, Coarse

Preparation

1. First, for the dressing, blend all ingredients in a blender to a creamy marinade.
2. Chop the nuts and dry roast them in a pan.
3. Wash the tomatoes and cut them in half.
4. Also wash the spinach and blueberries.
5. Peel the mango and cut into four cubes (similar in size to the scallops).
6. Peel and halve the shallots.
7. Thread the ingredients onto the wooden skewers – alternating between shrimp, shallots, mango, scallop. Per skewer 3 shrimp, 2 mango pieces, 2 scallops and 2 shallot pieces.
8. Season the skewers generously with the Kotányi Seafood Seasoning Blend.
9. Grill at 200 °C on both sides for one minute each. Leave over indirect heat until ready to serve.
10. Meanwhile, dry mix all the ingredients for the salad.
11. Pour the marinade over it and mix gently.